



# Graze

## A La Carte Menu

### Appetisers

<b>WARM SOURDOUGH</b> Olive oil and balsamic vinegar	12.00
<b>GRILLED GARLIC AND CHEESE FOCACCIA</b> Parmesan, mozzarella, parsley	14.00
<b>MUSHROOM ARANCINI (V)</b> Served on a spicy tomato sauce with Parmesan	22.00
<b>GOATS CHEESE AND CARAMELISED ONION TARTLET (V)*</b> Toffee walnuts, pear, rocket, balsamic	22.00
<b>SEARED ATLANTIC SALMON</b> Cucumber, radish, pickled ginger, sesame, yuzu and ponzu dressing	24.00
<b>CRISP FRIED KING PRAWNS *</b> Green chilli and lime dipping sauce	32.00
<b>GRAZE CHARCUTERIE BOARD</b> Smoked beef, smoked pork, cabana, Argentinian sausage, olives and chimichurri rojo with grilled focaccia (suggested for two)	38.00

### From the Char Grill

All steaks are served with your choice of either a jacket potato topped with sour cream & chives, creamy mash potato or steakhouse chips

<b>EYE FILLET 200G *</b> Jacks Creek Black Angus, 180 day Grain Fed MS3+	49.90
<b>STRIPLOIN 350G *</b> Riverina Black Angus, 120 day Grain Fed	47.90
<b>DRY AGED RUMP 350G *</b> Colly Creek Black Angus, Pasture Fed	39.90
<b>DRY AGED STRIPLOIN ON THE BONE 400G *</b> Colly Creek Black Angus, Pasture Fed	57.90
<b>SCOTCH FILLET 400G *</b> Riverina Black Angus, 120 day Grain Fed	69.90
<b>DRY AGED T-BONE 650G *</b> Colly Creek Black Angus, Pasture Fed	74.90



Serving a selection of our own dry-aged local Colly Creek Angus Beef. We butcher inhouse daily and certain steak cuts are limited to availability.

### Steak Sauces

<b>DIANE * / MUSHROOM * / CHIMICHURRI ROJO * (V)</b> <b>PEPPERCORN * / CAFÉ DE PARIS COMPOUND BUTTER * (V)</b>	3.50
<b>BEEF JUS *</b>	4.50

### Mains

<b>CRUMBED PORK CUTLET</b> Creamy mash potato, gremolata, buerre noisette, apple & mint sauce	40.90
<b>GRILLED BARRAMUNDI FILLET</b> Caponata, citrus mayonnaise & fried capers	42.90
<b>THAI VEGETABLE CURRY (V) *</b> With cucumber relish and jasmine rice	34.90
<b>PRAWN LINGUINE ARRABBIATA</b> Spicy tomato sauce with prawns	39.90
<b>GRAZE SIGNATURE BURGER</b> Dry aged Colly Creek beef, Swiss cheese, onion rings, beetroot relish, house made pickle and steakhouse chips	34.90
<b>POTTED BEEF PIE</b> Colly Creek beef, mushroom & ale pie served with creamy mash potato	34.90
<b>COLLY CREEK CORNED BEEF</b> Creamy mash potato, peas and white sauce	34.90

### Sides

<b>GRAZE CHOPPED SALAD * (V)</b> Red cabbage, fennel & apple salad with a mustard dressing and Chinese spiced walnut praline	14.90
<b>BROCCOLI (V) *</b> Roast garlic, chilli, soy and toasted sesame	14.90
<b>BBQ SWEET CORN RIBS</b> Salsa criolla, chilli mayonnaise, coriander	12.90
<b>STEAKHOUSE CHIPS * (V)</b> With aioli	9.90
<b>GRAZE CREAMY MASH POTATO * (V)</b>	9.90

#### \* Gluten Free, (V) Vegetarian

Menus are subject to seasonal changes.

10% surcharge applies on Sundays & public holidays

Please note: no individual meal split bill, thank you for your understanding.

**Lunch Thursday to Sunday 12:00pm - 2pm**

**Dinner Wednesday to Saturday 5:30pm - 8pm**